

WHAT WE'VE DRESSED WOMEN WILL WEAR

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Many Variations of Accepted Styles Already Seen

Paris Has Another Novelty — Fur-Trimmed Leather Coats. Layers of Colored Fabrics Are Accepted for Evening Wear. With Diaphanous, Transparent Scarfs and Capes in Evidence.

Special Correspondence of The Star.
NEW YORK, October 29, 1915.
ONE of the interesting developments of the last year is the evident establishment of the fashion show. The show, which received smart and conspicuous acknowledgment was given at a fashionable hotel last autumn under the auspices of Vogue, in that only New York designs were shown in order to give encouragement to American talent, which was supposed to need swift recognition and approval because of the supposed inability of France to supply us with the usual quota.

Nothing definite was accomplished by it as far as the original designing was concerned, but a small fortune was netted for the sewing girls of Paris, and the wheels began to turn in fashion show.

The idea needed just such an impetus to popularize it. The idea itself was not new, but the fashion exhibits that had been held were to the interest of an individual or a group of workers, and they made an appeal only to the trade, whereas this present development caters to those who buy clothes and are the final judges, those whose opinion in the end is responsible for the success or the failure of a season.

The efforts to show only American designs, which reached its culmination in the show at the house of Mrs. Hermann Oelrichs, in Newport, has ceased, as it would be expected to do, when the French models made their appearance.

There is little doubt that the constant appeal to the dressmakers to show original creations and the consequent exploitation of what was created, had its effect on the dressmakers who are strenuously trying to evolve good ideas in this country. On the other hand, the monthly appeals on every side resulted in wholesale refusals. As the head of one of the most famous fashion houses put it: "The one way in which to keep our clientele these days is to give them something that has not become commonized through public exploitation. We even guard unusual gowns by keeping them out of the window. We gain nothing and may lose all by allowing our best work to be shown at fashion exhibitions, and for that reason I have refused all invitations to show my designs. In short, they give every one a chance for \$2 to copy the costume which you desire to sell for \$200 to one woman who will refuse it if it has been shown."

With this almost united effort against the fashion show by the only ones who could make the affair a success, it was to be expected that foreign models would be shown and these

TRIMMED WITH GOLD BRAID



GREEN VELVET BODICE TRIMMED WITH GOLD BRAID STRIPED SILK. BISCUIT-COLORED SILK SKIRT.

PAQUIN EVENING FROCK



MAUVE-COLORED VELVET, WITH BROWN TULLE DRAPED OVER THE SHOULDERS.

EVENING WRAP BY PREMET



BLACK AND WHITE VELVET, DESIGNED BY PREMET.

going through many shop and ateliers to find out the sum and substance of the French output this season.

True, but what is flesh for one is poison for another. The curious public was eminently pleased and satisfied, but those who had exclusive fashion openings in their own places, at a great cost, with the high hope that they would offer new things to their paying customers were compelled to realize that their thunder had been stolen.

Whether or not these public showings of all French models at so much a head will have any actual effect on the buying of these same models by women is not easy to say. Women must have seasonal clothes, and they must buy something from the mass that is offered them, and their one hope lies in choosing a costume that half the other people do not choose. The same assortment is offered in many shops at this season of the year, as in March, all the pitchers are filled at the same well—the same being a small area.

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with a bodice of strass-studded rhinestones, its attention-compelling feature being the square train cascaded down the sides to give the pannier effect, lined with pink satin, is already in the hands of the multitude.

This situation, mind you, is deplored only by the importers and the exporters who pay the importers' prices. No one else cares, for every one else is benefited. It is this very situation in the country that makes us so fashionably dressed in the mass.

The last idea involved in Paris goes by rural delivery in the form of a paper pattern to the women who never see the lights of a great city. The stenographer at her desk, the girl behind the counter, the waitress at a ten-cent restaurant has the chance to wear what Paris dictates and she does it. She is the one who criticizes the fashion articles that do not cater to her desire to be first in the field of fashionable apparel—be the fact what it may.

Oh, that the editors could be well assured of this fact, for they have the traditional belief, left over from a time that is shelved, that women of small incomes are not interested in the latest fashions, and only buy clothes that will outlast the seasons, and try to

not with the era immediately before the revolution, but with its own stormy days, is interesting. When it appears for the first time in a season it may be an accident; when it appears more than a dozen times it is an established fashion. It is not an easy line to wear, yet it is quite probable that it will supersede the square and V shaped décolletage, much to the pity.

Another evening gown that is good enough to describe is of orange-red velvet and chiffon, a shade to which the French are addicted this autumn. The wide skirt of chiffon is scalloped at the hem, edged with fur and shows a velvet petticoat, a reversal, you see, of the usual method.

The bodice of yellow velvet has shoulder drapery of brown tulle that shows around the skirt. This combination of brown and yellow has been revived from two years ago. The present passion for brown peltry probably inspired it.

There is a designer named Maurer in Paris whose name is not heralded far and wide, but whose costumes are bought and sold by the most important American houses. An admirable gown she made this season carries out the modern age effect. It has a green velvet bodice, with armholes, shoulders, elbows and hips outlined with a broadly striped silk.

There are women who would dislike to have their curves and angles so definitely marked out and brought to notice, but the color effect is good. The striped silk itself is framed in with a narrow edge of gold braid; this manipulation of trimming is one of those trifles that count in clothes and is always gratefully received by the woman who is in search of some ornamentation not commonplace.

The skirt beneath this medieval green bodice is of biscuit-colored cloth to match in color the barrel-shaped sleeves of biscuit-colored chiffon. There's novelty for you.

Paquin gets the credit of inventing the leather jacket, but many designers must have followed on her heels quickly, for several of these coats appear under several names. The one that bears her label is of white leather, very thin, collared and cuffed with fur. It buttons straight down the front and has a wide slit pocket at each hip.

It is a novelty, of course, like the fascinating little muffs that Worth invented. It consists of two small pockets of fur joined in the middle with a fanciful cord. With these Worth introduces long gloves of soft kid, laced at the sides and finished with tassels. Ladies wear these when they hunt in the forests with falcons on their wrists, didn't they?

For Single Flower.

THE single-flower vases that made their appearance not so very long ago are made in an increasing number of styles. They come in glass, in cut glass and pressed glass patterns, and they also come in silver. A little holder, especially useful in winter, when flowers are scarce, for with the aid of one of them a single rose becomes decidedly decorative.

Brocade Party Bags.

CHARMING bags for afternoon and evening are made of bright brocade, lined with white or plain colored satin or silk, with a little line of ribbon flowers on the inside of the casing, which holds the drawstrings. They are fitted and powder puff.

Black astrakhan trimming is a great relief after the overabundance of fur one sees.

For the Autumn Table

SUNDAY MENU

BREAKFAST.
Grapes. Pears.
Dried Beef. Cream Gravy.
Toast.
Coffee.

DINNER.
Cream of Chestnut Soup.
Roast Goose with Gravy.
Creamed Mashed Potatoes.
Cold Turnips with Lettuce and Mayonnaise.
Fruit. Black Coffee.

SUPPER.
Hot Milk Toast.
Devilled Eggs.
Shredded Peaches.
Whipped Cream.
Spiced Cake.

Cream of Chestnut Soup.

SEAL a pint of chestnuts, cover with boiling water, parboil five minutes then throw into cold water. Peel the skins can be easily removed. Cook until tender in enough boiling salt water or stock to cover. Mash with a wood potato masher in the water in which they have been cooked, then rub through a fine sieve into one pint milk or stock. Add a half cup of cream. Season with a tablespoonful of butter, salt and pepper and a teaspoonful of sugar. If you like it. Cook five minutes, take from the fire and stir in one beaten egg. Send to the table at once, serving with creamed or freshly popped corn sprinkled in. If thicker than you care for, this soup may be thinned with a little more milk. If thinner, thicken with a teaspoonful of cornstarch stirred smooth in cold milk.

Prune Stuffing for Roast Goose.

To make the prune stuffing, soak a quarter of a pound of prunes in cold water overnight. Drain, cover with boiling water and simmer until tender. Wash one cup of rice, add the prunes and enough water to make three cups of liquid in all, season with a teaspoon of salt and cook until the rice is tender—about twenty minutes. Add the prunes, stored and cut in pieces, and a dozen large chestnuts blanched and cut in pieces. Blend thoroughly and stuff, reserving some of the dressing to be used as a garnish. Put the goose on its breast on a rack in a dripping pan, dredging with flour, seasoned with salt and pepper, and set in an extra-hot oven to roast. When it begins to brown, pour a pint of boiling water in the pan, and every fifteen minutes baste, dredging with flour, salt and pepper after each basting. Cook an hour and a half, lift out on a heated platter, skim off the fat in the dripping pan, thicken with a tablespoonful of flour and pour in a cup of

Garnishes for the Goose.

Orange or lemon straws make a pretty garnish for the goose or game birds of any sort. To make them, cut the yellow peel into narrow strips. Have ready a heavy sirup made of one cup of granulated sugar and a cup of water. Put the rinds into the boiling sirup and cook until clear. Remove, roll in coarse white sugar, lay on sheets of brown paper and put in a cool, dry place to become crisp.

Old-Fashioned Caraway Cookies.

One cup of butter, two cups of sugar rubbed to a cream. Then add three-quarters of a cup of sweet milk, two eggs, one-half teaspoonful of salt, one-half teaspoonful of vanilla extract, two heaping teaspoonfuls of caraway seeds, five cups of flour, into which sift two teaspoonfuls of baking powder. Roll out thin and cut into fancy shapes. A heart-shaped cutter and a doughnut cutter are good. Bake in a very hot oven and watch that they do not burn. The secret is the hot oven to crisp them.

Plymouth Succotash.

Cook separately in the oven, in covered pudding dishes, until tender, five pounds of corned beef, five pounds of ham and one chicken. After removing meats, strain liquor; let stand overnight, remove all fat and combine in one large kettle. Add to the stock three quarts of hulled corn and thicken with two quarts of beans that have been boiled until soft and put through the colander. The succotash should be of the consistency of bean soup. Cubes of turnips and potatoes may be used in the succotash, if desired, just before serving.

Indian Apple Pudding.

Turn three pints of scalding milk into a pint of sifted Indian meal. Stir in two large spoonfuls of sugar, two teaspoonfuls of cinnamon or ginger and a teaspoonful of salt. Add a dozen sweet apples pared and sliced thin and bake three hours. The apples will form a nice sweet jelly.

Grandmother's Pigeon Pie.

Clean and wipe four pigeons, split and put in a saucepan with enough good broth to nearly cover. Simmer slowly until tender. Take out and remove some of the larger bones. Cut hearts and livers into bits. Have ready four hard-boiled eggs, sliced. Butter a deep pudding dish and fill with layers of pigeons, eggs and minced heart and liver. Season with salt and pepper, make a gravy with a table spoonful each of butter and flour and a cup and a half

of broth. Season with salt and pepper and pour one-half into the pie. Cover with a layer of paste, making an incision in the middle of the crust and ornamenting the edge with braids, leaves or rolls of crust. Bake for an hour in a moderately hot oven. When nearly done, brush over the top of the pie with the yolk of an egg with a little milk. Serve hot with the rest of the gravy.

Grandmother's Apple Butter.

Boil one gallon of fresh sweet cider down to one-half its original quantity. Then fill the kettle with sliced sweet apples and let them simmer gently but steadily all day, until reduced to about one-half their original bulk. Stir frequently with a wooden spoon or paddle to prevent their scorching. If not boiled down sufficiently the first day, let cook longer on the second. Pack away in stone or wooden jars, and seal with the natural sweetness of the apples.

Brown Bread With Pumpkin Juice.

To make this properly, one should have the fresh sweet yellow cornmeal and rye meal, not rye flour, which is a very different product. To make a large loaf of this genuine Boston brown bread, sift together a cup and a half of yellow meal, the same amount of rye meal and a half teaspoonful of salt. Add quarter of a cup of molasses, one cup of pumpkin juice, one cup of milk and a half teaspoonful of soda. Mix and solved in two tablespoonfuls of milk.

SEAL AND BEAVER.



Beat the batter thoroughly, turn into a quart brown bread tin and steam for five hours.

Great Grandmother's India Pudding.

Boil a quart of milk, and turn it on to a pint of sifted Indian meal. Stir it in well, so as to scald the meal, then add three tablespoonfuls of sugar, two of butter or suet chopped fine, a teaspoonful of salt, two of cinnamon or a grated nutmeg. Mix these three large spoonfuls of what is called gradually with a pint of sweet milk, having it free from lumps, and stir it into the pudding. When the whole is just lukewarm add three beaten eggs. If you wish a rich pudding, put in a half pound of raisins, when the pudding has been in the oven long enough to thicken, so that they will not fall to the bottom of it; if dredged with four previous to putting them in they will be less liable to sink. When raisins are added, an additional half pound of sugar is necessary. In making the pudding, as they absorb the milk. This makes a very delicate pudding. If a large one is needed the rule must be doubled.

A good plain pudding may be made without eggs in the following manner: Boil a quart of milk, gradually add seven large spoonfuls of sifted Indian meal, mix with the batter two large spoonfuls of melted butter, a teaspoonful of salt, a half cup of molasses or sugar and two teaspoonfuls of cinnamon. Pour into a pudding dish and just before putting it in the oven stir in half a pint of milk. It takes three hours to bake an Indian pudding without eggs. If eggs are used much less time will be required. Serve with a butter and sugar sauce or cream.

The Genuine Pumpkin Pie.

Our grandmothers often baked their Thanksgiving pumpkin pies in square biscuit tins, and always with a scalloped rim. While their pumpkins came without exception straight from the field—the heaviest golden sphere they could command—today are in many cases forced to use the canned pumpkin, and excellently good it is. If fortunate enough, however, to get the genuine pumpkin it seems more "Thanksgiving" to follow another example from start to finish. In this case, having caught your pumpkin—a small sweet sugar one preferred—wash it up without ceasing, scrape out all the woody ribs, then put over the fire on the back of the stove. Add just a little water to keep it from sticking to the bottom, cover closely and steam gently for six or eight hours.

At the end of this time the pumpkin pulp should be thoroughly cooked in its own juices. Take up, cool a little, then pull off the skin with a sharp knife. Press through a sieve and let it stand overnight in a press so as to remove the superfluous liquid. When ready to bake, measure the pulp, and to every five cups allow one teaspoonful of salt, half a cup of sugar. Beat four eggs and stir into the pumpkin pulp, together with four cups of sweet milk and a half cup of cream. Beat well, and taste to see if it is sweet enough. Turn into plates lined with good pastry and bake three-quarters of an hour until firm in the center, and a rich golden brown. Serve with good American.

COLD DAY BEVERAGE.

ROAST APPLE TODDY.

Thoroughly roast a dozen large, juicy apples; wince and pippins are excellent for the purpose. Scrape the pulp and juice from the seeds and cores and mix in a bowl with one pound of pulverized sugar. Stir thoroughly, adding afterward one quart of good whiskey and half a pint of Jamaica rum. This mixture, as it stands, is called the "pug," and may be kept for a long time, but all the mixing must be followed by good stirring. When ready to serve, put the pug in a punchbowl and pour on boiling water to taste, or else add one-third of one-fourth hot water to the pug after it has been put undiluted in the little glasses. Too much water will spoil this delicious punch, and to have the right effect it must be served with bouillon spoons.

CLARET CUP.

Three quarts of good claret, three bottles of soda water, six lemons thinly sliced, one cup of pulverized sugar, pour the sugar over the lemon slices and let the juice drain, then add the claret and soda water, and just before serving put in a big piece of ice.

RUSSIAN TEA PUNCH.

One-half gallon of strong tea and one gallon of one lemon; mix these and let stand a few minutes and then strain. Add one pound of loaf sugar and equal parts of rum, apple brandy or claret, according to taste. Serve cold with a thin slice of lemon on top of each glass.

CLARET PUNCH.

One quart of good claret, one pint of sherry, one table-spoon of one-half dozen lemons, ten oranges, one fresh pineapple, or a quart can of fruit slices and let the juice drain, then add the claret and spirits are best put in after the chilling.

Dainty Laces.

ORIENTAL laces, also val and chanel, are made up in two or three long flosses to be worn under or over plain net skirts made of very full. Metal embroidered net flosses are used on dancing gowns under net merely edged with gold or silver. Exquisite dance frocks are made of alternate rows of lace and ribbon flosses, scantily gathered, the lace usually wider, but the ribbon fully eight inches wide.

Opalescent and metal embroidered nets come in the full width of the net, and in flosses of various widths. Tulle and net embroidered flosses very fine, and may be found in many places. Full ruffles of very fine lace are now used on each side of V-shaped necks, continuing as one to the waist line.

Silk nets are even more used than laces for flossings, entire or combination with tulle. Net and lace or chiffon form smart waists for handsome suits in black, with white, flesh, all-white and an ecru called shantung.

MOTOR COAT OF LEATHER



ALL AROUND THE HOUSE.

NOTHING answers the purpose of a rust remover like rice. A recent stain, or one of long standing, can easily be removed by using it. Boil a cup of rice in two quarts of water for thirty minutes. Let it stand overnight, then strain through a cheesecloth. Soak the ironed spots in the rice water for four or five hours and then rinse in clear water. No matter how old the stains, they will be effectually removed.

Rice heated and placed in a salt shaker will absorb the moisture and prevent that sticky condition of the salt which every housekeeper deprecates. Half a teaspoonful is enough for a shaker of the average size.

You can make use of leaky hot-water kettles, filled with hot sand or salt, they may be used in the care and treatment of patients. Keep the bottle inflated and closed when not in use.

Handled dish mops bought for 5 cents may be used for purposes other than dish mopping. Use them for mopping chair rounds, table legs and corners, another for cleaning the top of a kitchen stove, and a smaller size for washing lamp chimneys.

If you paste your oilcloth on the kitchen table with ordinary flour paste you will find that it will wear twice as long as when tacked on. The oilcloth does not move and wrinkle when wiping it, and so does not crack and come up water.

If you turn your dishpan over a kettle, you will save much time in heating water, a thing to consider when using gas.

It is a good plan to put all small pieces of soap into a small cloth bag. When washing dishes this bag may be used in place of a sponge for mopping. If you wash matting occasionally with salt water, it will prevent it from becoming dark colored.

By rubbing potato juice on the water pitcher which has become corroded from letting water stand in it the pitcher will be restored to its original color.

To keep enameled kitchen ware clean you must put it in a large vessel of water and scrub it with ammonia, and bring the water to the boiling point. Afterward wash the ware in the usual way.

You may use the garden hose for rinsing blankets and rugs on the lawn. Blankets dry without wrinkles. Rugs should first be scrubbed with ammonia and water. Use a brush for that, then rinse.

MAKING BEDS.

To make up a bed so that it will be smooth, tuck the clothes in, one piece at a time, at the sides, and complete the work all but tucking the clothes in at the foot. Now draw the clothes down, one piece at a time, as taut as possible, and tuck them in at the foot. This bed will be far neater looking than would be otherwise possible. If the bed is of iron or brass, which does not permit tucking in the coverslet, tuck in the other clothes as directed, placing the coverslet over all.

A new way to make beds is as follows: Sew two short loops on one end of each covering, these loops being the distance apart of the width of the bed and equally distant from the corners of the coverings. Then take a brass rod cut just as long as the bed is wide, and cover it with a thin padding of cotton and some durable material. This rod is run through the loops of the bed coverings and tucked in at the foot of the bed.

When the bed is put to air, the bedclothes may be readily thrown back without becoming separated. This device is especially adapted for children's beds, or is good to use when there is illness in the home.

Flat Purses.

SOME of the new handbags are flat, envelope-shaped articles, with the flap strap strap. The purses are made of the usual variety of leathers lined with contrasting or matching silk.